

# Woman's Viewpoint

## A SEASON OF SHORT COATS



A CHARMING SUIT, WITH A SKIRT OF BLUE AND ROSE CHANGEABLE TAFFETA, A JACKET OF BLUE AND GIRDLE AND TASSELS OF VIOLET.

By ANNE RITTENHOUSE.

Special Correspondence of The Star.

PARIS, February 29, 1914.

The short coat is the coat of the spring, without doubt. Longer coats are used for separate coats, for afternoon wear, for evening wear and for sport coats. But the short coat is one usually found on the spring street suits.

The length of these short coats varies. Sometimes they are bolero jackets that extend hardly below the waist, although these are generally ended in back with a square or pointed panel, that reaches below the waist. Some of the short coats are made in short-hip length—about twenty-four inches, measured from the shoulder or neck to the lower edge in back.

Taffeta is widely used for street suits. One is illustrated, made of taffeta in two shades. The skirt is changeable taffeta in blue and rose, and the jacket is plain blue. There is a point in the back, and one on each side of the front of the bolero, ending in silk tassels of deep violet. This is also the color of the wide girdle and of the big, white-trimmed girdle button that fastens the bolero.

Jet is used to trim some of the short bolero jackets that are a part of taffeta suits, and ostrich is also used.

### Removable Puffs.

Among the oddities of the new frocks are removable puffs. Three sets of puffs for the back of the skirt make three

different frocks of a single beginning. That sounds odd, doesn't it? It is odd. But, then, it is no odder than were the clever adjustable minaret tunics, made of tulle and lace and figured silk, which could, by means of tassels, be adjusted at different times over the same foundation frock.

These puffs suggest the bustle drapery, which is surely gaining ground. One way to produce a bustle effect is to cross a wide sash at the front of the waist, carry it to the back and cross it again before tying it in a loose loop or bow well down toward the end of the corset. These sashes are brought low in front, and although they lengthen the natural waist line, they do not hide it. Most of the new frocks emphasize the length of waist. It is an odd crossing of purposes—the full hip drapery and the long, more tapering waist. But it can be accomplished, largely by means of sashes that hold fullness in about the waist. Sometimes, too, yokes are employed for the same purpose.

### Still the Waistcoat.

Do you remember that last autumn warnings against the acceptance of the waistcoat were sounded? It was such a popular, easily worn accessory that there were fears for its life. Too great popularity almost always kills a fashion for the fashionable. Well, the waistcoat is still alive, unharmed, apparently, by prognostications of its untimely demise—unharmful, too, by its popularity. In some of the summer suits the waistcoat is white. In some it is colored. And it often boasts two small pockets which add to its smartness.

## TODAY'S HOUSEHOLD AFFAIRS

By Mary Lee.

### A Few Fish Recipes for Lent.

Now that Lent is upon us and the fish markets are attracting our attention it is an excellent time to prove to the family how really delicious a fish dish may be. "But my family doesn't like fish," I very much doubt if the members of that family have ever been given a fair chance to know whether they like fish or not, for as a rule fish is not served well in this country.

In Italy and France one finds it deliciously cooked, and even the British Isles use it more as a staple article of diet.

The Scotch make a specialty of Finnan haddock, which is inexpensive and easy to get at this season, and it makes an excellent breakfast, luncheon or supper dish. A good and simple Scotch way of cooking it is to dip the Finnan haddock into boiling water, remove the skin and bones, flake the meat into small pieces with a fork, flavor with pepper, salt and a spoonful of lemon juice, then add an ounce of butter and a tablespoonful of cream. Cook until thick, stirring slowly, then pour over slices of toast that have been dipped for an instant in hot water and then buttered.

Another more substantial and elaborate fish dish is the fish pie used in France. To make this moisten half a pound of stale bread crumbs with milk, flavor with salt and pepper, add one ounce of butter and stir over fire until smooth, add

parsley, thyme and a bay leaf and take off to cool. Skin and bone two small foundlers, cod or mackerel; break into flakes one-half of this, pound it and mix with the bread crumbs. Season the rest, cut into slices and put in layers in a deep baking dish with a stuffing of the bread and fish between, dropping little bits of butter between each layer.

Pour over the top one cup of rather thick fish consommé, arrange slices of bacon on top, and cover dish with a lid of pleurast. Cut a hole in the middle for steam to escape, cover dish with a layer of buttered paper and bake three hours in a slow oven. Remove paper and when the pie is brown fill the hole with one-half cup of stock mixed with one-tablespoon of sherry and serve cold.

A substantial dish for luncheon or supper may be made of any salt fish and potatoes.

### Salt Fish and Potatoes.

One pound of salt fish; three and one-half pounds of potatoes peeled; one and one-half ounces of drippings; one onion chopped fine; one bunch of parsley; pepper, salt, mustard and vinegar to taste. Chop the fish fine, put it into a saucepan with a little water, let it come to a boil and boil slowly. Boil and mash the potatoes and put a layer of potatoes in the bottom of the dish with a little dripping; layer of potatoes, then onion and a layer of chopped onion and parsley, add mustard, pepper and vinegar, then another layer of potatoes, then onion and a layer of potatoes and a little dripping and bake in a slow oven for one-half an hour.

## AMERICAN FASHIONS.

By LILLIAN E. YOUNG.

Combinations of materials in one costume as different from one another as night and day have become a common thing, and unbelievably attractive results can be had if one has the ability to combine them happily. Take, for instance, one of the season's successes that was the cause of many expressions of admiration and approval—an afternoon gown of black velvet that had a plain, long-sleeved blouse and simply draped skirt. Over it was worn a low-necked and sleeveless overblouse and a minaret tunic of white net that was quite coarse, and had a border design in white cotton soutache braid. With it was worn a girdle of emerald green maline tied



THIS DESIGN COMBINES DIFFERENT MATERIALS MOST EFFECTIVELY.

in a large flimsy bow in the back. The description sounds impossible, but the gown in its entirety was stunning. And so, in describing the materials of the gown here sketched, one might think it hopeless, though with clever handling it will surely prove a success.

There is a skirt and double pointed girdle of ecor-colored charmeuse, while the blouse and two-tier tunic are of fine embroidered batiste of the same shade. If it is not possible to procure the desired color, it may be dipped in tea. Wherever the scalloped edge of the neckline appears, a straight fold of royal purple satin is set on the inside of the skirt, and there is an inside girdle of purple satin that shows above the other.

The blouse is a surprise done with elbow sleeves cut in one, and given a soft fold of white net in the V neck and sleeve ends. The skirt is not cut out over the hips, as one might be led to suppose from the design, but is only covered by the flounces of the tunic, which have their front edges tucked in under a fold of the skirt drapery. This gives the effect of a separate panel running up to the belt. The skirt draping is decidedly bouffant over the hips, but it is confined to that region only, with the rest of the skirt tapering off plainly to the feet.

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## THE DAILY MENU.

**BREAKFAST.**  
Figs in Syrup Hominy  
Rolls Fried Breaded Smelts Coffee  
**LUNCHEON.**  
Creamed Eggs on Toast Preserves  
Raisin Bread Stewed Prunes Cake  
Tea  
**DINNER.**  
Boiled Cod with White Sauce String Beans  
Potatoes Celery Salad Coffee  
Lemon Pie

## Household Hints.

To improve the top crust of mince pies brush them over with water and then sprinkle them with granulated sugar. Their appearance will be much improved, and they will be brown and crisp.

To soften jam that has become hard and sugary, place it in the oven until the sugar melts, and then take it out and leave it to cool.

To prevent linen articles that you are going to put away for some time from turning yellow, rinse all the articles free from starch, dry and fold them away in blue paper, and then put away starched they will be apt to crack and even to rot.

To quickly remove grease stains from light fabrics, soak the stained part in methylated spirits and rub thoroughly; then rinse in plenty of clean water.

To effectively remove fruit stains from tablecloths and other white linens, stain-proofed part across a basin and pour boiling water in which there is a little borax over it. Then wring it out and the piece and pour more water on the other side.

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## VEGETABLE "GEMS" A FAD OF SEASON

The high cost of living may have influenced the ingenious inventor of the latest necklace, for in place of gems it is composed of peas and lima beans. Hereafter we may have to substitute "precious vegetables" for "precious stones" in descriptions of jewelry.

The lima beans and peas are treated by some process that hardens them in a perfect state, then they are painted to imitate speckled stones and strung on neck-chains. Asparagus tips and Brussels sprouts would be rather ornamental, wouldn't they? Sentiment might enter into the making of one's neck-chain and one could have one's favorite vegetable conserved as an adornment.

Wooden beads, egg-shaped and large, stained mellow green or red and softly polished, are seen in a variety of neck-chains. These make a conspicuous ornament, especially when they are finished with a celluloid and tasseled drop. The expensive flower beads, costly even in fact, that the Carmens combs, set with pearls and emeralds, sapphires, garnets and amethysts. These colored brilliants are used only on hair ornaments, the Carmens combs, the decorative hairpins and hair buckles. The entire portion of the comb or pin not hidden by the hair is thickly encrusted with the gems.

Carmen combs have returned to the realm of fashion. The most popular are dem-demi, either carved or painted, and are paraded with brilliant. And this brings another novelty to the fore—the brilliant that are colored to imitate precious stones. The Carmens combs, set with pearls and emeralds, sapphires, garnets and amethysts. These colored brilliants are used only on hair ornaments, the Carmens combs, the decorative hairpins and hair buckles. The entire portion of the comb or pin not hidden by the hair is thickly encrusted with the gems.

Beautiful barrette pins of silver and gold, set with pearls or pink and blue stones, are also worn. The Wall-of-Troy design is employed most effectively in one of these.

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Simple as it is, it gives almost instant relief and usually conquers an ordinary cough in 24 hours. It is pleasant to take—children like it. An excellent remedy, too, for whooping cough, spasmodic croup and bronchial asthma.

Mix one pint of granulated sugar with 1/2 pint of warm water, and stir 15 minutes. Put 2 1/2 ounces of Pinex (fifty cents' worth) in a pint bottle, and add the Sugar Syrup. It keeps perfectly. Take a teaspoonful every one, two or three hours.

Pinex is one of the oldest and best of the remedial agents for the throat membranes. Pinex is a most valuable concentrated compound of Norway white pine extract, and is rich in gualacal and other natural healing elements. The preparations will not work in this combination.

The prompt results from this mixture have endeared it to thousands of housewives in the United States and Canada, which explains why Pinex has been imitated often, but never successfully.

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## RIGHT AND WRONG WAY TO EAT A PINEAPPLE

We are learning that it is not alone what we eat, but how we eat, that is of importance to good digestion and the maintaining of health. Among the fruits the pineapple demands consideration, as it should always be eaten after meals. All kinds of food, nitrogenous (meat), carbohydrates (vegetables and starches) and fats are readily digested by the "bromelain" of pineapples. By some it is claimed that the digestive principle of pineapples is much more far-reaching and effective than pepsin, for the reason that pepsin is only active as a digestant when combined with some acids, and alkaline foods of any kind are practically unresponsive to its action. Pineapple juice, on the contrary, exerts its digestive activity in any medium.

There is absolute necessity, however, for seeing that the pineapple is thoroughly ripe, but not overripe to the point where decay is evident. The skin of the rotten pineapple, exposed to the sun, creates a poison so powerful that natives

in the lands where it is grown poison their arrow tips by plunging them into it. This secretion lies just under the skin of the fruit, and, curiously enough, it is the skin of the ripe pineapple that really contains the best part of the fruit, the active digestant principle to which we have referred, "bromelain."

Perhaps you have experienced irritation on the lips and in the mouth after eating pineapple. This is said to be caused by the "bromelain" commencing the process of digestion on the mucous membranes of the mouth, and this is one of the reasons why the pineapple is considered more wholesome when converted into juice.

The correct way to eat a pineapple, therefore, is to extract the properties from the skin in preference to merely eating the pulp. Hence the rough outside skin should be pared off and the parings should be squeezed with a lemon squeezer that has a powerful pressure. The pulp also can be squeezed by cutting it into cubes if one prefers the juice to the solid fruit. One pineapple yields surprisingly lot of juice—easily from half a pint to three-quarters of a pint when skin and all are squeezed. Several physicians recommend pineapple juice mixed with an equal quantity of water or seltzer as a drink that helps to complete digestion, as, they claim, it counteracts the ill effects of overeating.

## FASHIONS AND FADS.

Parasols of white moire have a black satin border.

The new skirts still preserve the pag-top silhouette.

We still have the long sleeve of transparent material.

Serries of brilliant coloring will be fashionable this spring.

Colored tulle is being combined with the corsage bouquet.

The Medici collar is among the modes that have survived.

Many taffetas are seen in low-necked, short-sleeved gowns.

The new costumes show hip puffs and draped open skirts.

The tailored suit is given to flare effects both in the coat and skirt.

Many of the fashionably draped turbans are made of white moire.

Flowered tunics with plain skirts are noticed among the new frocks.

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